

IN THE CLAIMS

1. (Original) A mutant of *Monascus purpureus*, when cultivated in a medium containing rice powder 60 g/l, soybean powder 30 g/l and $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$ 5 g/l, producing a fermentation product at the concentration of GABA reaching 0.03 mg/ml, with citrinin at an amount of less than 1.0 ppm.

2. (Original) The mutant according to Claim 1, which is a mutant of *Monascus purpureus* CCRC 31499.

3. (Original) The mutant according to Claim 2, which has the characteristics identical to those of *Monascus purpureus* M022, deposited with the American Type Culture Collection under Accession No. PTA-4486; or has the characteristics identical to those *Monascus purpureus* M1033, deposited with the American Type Culture Collection under Accession No. PTA-4485.

4. (Original) The mutant according to Claim 3, which is *Monascus purpureus* M022 deposited with the American Type Culture Collection under Accession No. PTA-4486.

5. (Original) The mutant according to Claim 3, which is *Monascus purpureus* M01033 deposited with the American Type Culture Collection under Accession No. PTA-4485.

6. (Original) A method for producing a fermentation product, which is characterized by cultivating under proper conditions the mutant according to Claim 1, wherein the fermentation product contains GABA and the amount of citrinin contained therein is less than 1.0 ppm.

7. (Original) The method according to Claim 6, wherein said fermentation product has blood pressure lowering activity.

8. (Original) The method according to Claim 6, wherein said mutant is cultivated in a solid or liquid medium.

9. (Original) The method according to Claim 8, wherein the pH value of said medium is between 3 to 9.

10. (Original) The method according to Claim 9, wherein the pH value of said medium is between 5 to 7.

11. (Original) The method according to Claim 6, wherein the amount of citrinin in said fermentation product is lower than 0.5 ppm.

12. (Original) The method according to Claim 11, wherein the amount of citrinin in said fermentation product is lower than 0.15 ppm.

13. (Original) The method according to Claim 7, wherein said fermentation product can be used as active ingredients of a pharmaceutical composition or as a food additive.

14. (Original) The method according to Claim 7, which further comprises a purification step of purifying the ingredients having blood pressure lowering activity to obtain the purified ingredients.

15. (Original) A pharmaceutical composition, which is prepared by the fermentation product produced by the mutant according to Claim 1, wherein the amount of citrinin in the fermentation product is lower than 1.0 ppm.

16. (Original) The pharmaceutical composition according to Claim 15 for use in lowering blood pressure.

17. (Original) The pharmaceutical composition according to Claim 15, wherein the amount of citrinin in the fermentation product is lower than 0.5 ppm.

18. (Original) The pharmaceutical composition according to Claim 17, wherein the amount of citrinin in the fermentation product is lower than 0.15 ppm.

19. (Currently amended) The pharmaceutical composition according to Claim 15, which is prepared by the fermentation product produced by the method ~~according to Claim 6~~

characterized by cultivating under proper conditions the mutant of *Monascus purpureus*, when cultivated in a medium containing rice powder 60 g/l, soybean powder 30 g/l and $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$ 5 g/l, producing a fermentation product at the concentration of GABA reaching 0.03 mg/ml, with citrinin at an amount of less than 1.0 ppm, wherein the fermentation product contains GABA and the amount of citrinin contained therein is less than 1.0 ppm.

20. (Original) The pharmaceutical composition according to Claim 19, which is prepared by a further purified fermentation product.

21. (Original) A food additive, which is prepared by the fermentation product produced by the mutant according to Claim 1, wherein the amount of citrinin in the fermentation product is lower than 1.0 ppm.

22. (Original) The food additive according to Claim 21, which has blood pressure lowering activity.

23. (Original) The food additive according to Claim 21, wherein the amount of citrinin in the fermentation product is lower than 0.5 ppm.

24. (Original) The food additive according to Claim 23, wherein the amount of citrinin in the fermentation product is lower than 0.15 ppm.

25. (Currently amended) The food additive according to Claim 21, which is prepared by the fermentation product produced by the method ~~according to Claim 6~~ characterized by cultivating under proper conditions the mutant of *Monascus purpureus*, when cultivated in a medium containing rice powder 60 g/l, soybean powder 30 g/l and $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$ 5 g/l, producing a fermentation product at the concentration of GABA reaching 0.03 mg/ml, with citrinin at an amount of less than 1.0 ppm, wherein the fermentation product contains GABA and the amount of citrinin contained therein is less than 1.0 ppm.

26. (Original) The food additive according to Claim 25, which is prepared by a further purified fermentation product.